BREAKFAST

- **BREAKFAST BREADS (CHOICE OF ANY THREE)**
  - croissants, brioche, danish pastry, doughnuts, assorted muffins, whole-wheat rolls, multigrain bread, white bread, served with butter and preserves 400
  - **TAWA PARATHAS**
    - unleavened, stuffed flatbread made from whole-wheat flour cooked on an iron griddle with choice of - aloo (potato), south indian fermented pancakes, served thin and crisp with served with fried puffed indian bread made of whole wheat 475
  - **PURI BHAIJI**
    - a mildly spiced potato gravy, served with fried puffed indian bread made of whole wheat 475
  - **DOUSA**
    - south indian fermented pancakes, served thin and crisp with or without potato filling, served with sambar and chutney 475
  - **IDLI**
    - south indian, savoury, steamed rice and lentil cakes served with sambar and chutney 475
  - **FRENCH TOAST**
    - raisin brioche slice bread served with honey, butter and maple syrup 475
  - **BREAKFAST PANCAKES**
    - choose from cinnamon,banana or plain 475
  - **EGGS COOKED TO ORDER**
    - fried, boiled, scrambled, poached, omelette or akuri. served with an option of grilled bacon or sausages, slow cooked plum tomato and red pepper soup 475

COMFORT FOOD

- **MOONG DAL KHICHI**
  - lentil and rice simmered together and tempered with mild spices and vegetables 400
- **PAV BHAIJI**
  - vegetables cooked with potato and Indian spices 500
- **YELLOW DAL TADKA**
  - tempered onion dal 500
- **TANDOORI PANEER TIKKA**
  - chunks of cottage cheese with onion, tomato and capsicum cubes prepared in a clay oven 675
- **RAJMA CHAWAL**
  - red kidney beans tempered with indian spices and served with steamed rice 750
- **PANEER TIKKA BUTTER MASALA**
  - chunks of paneer cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy 775
- **TANDOORI CHICKEN TIKKA**
  - chicken morsels marinated with hung curd and Indian spices cooked in a clay oven 875
- **CHICKEN TIKKA BUTTER MASALA**
  - chicken morsels cooked in clay oven and finished in a creamy fenugreek flavoured tomato gravy 875
- **SUBZ BIRYANI / MUGR BIRYANI**
  - our style of basmati rice cooked with yogurt, mint, saffron, onion masala 775/900

GOAN SPECIALTIES

- **BHINDI SOL**
  - okra flavored with green chilli, fresh grated coconut and kokum (sour berry) 775
- **BABY POTATO CORIANDER**
  - young potato tempered with fresh coriander, yogurt and spices 775
- **TARKARI CHIHOOMAI**
  - milange of vegetables in a mild spiced coconut gravy 775
- **CASHEW MUSHROOM PEAS XACUTI**
  - whole cashewnut and pees cooked with grounded roasted spices and coconut to perfection 875
- **CHICKEN XACUTI**
  - chicken cooked with ground roasted spices and coconut to perfection 875
- **MUTTON SUKHA MASALA**
  - tender cubes of mutton simmered in a roasted coconut gravy 875
- **PORK VINDALOO**
  - spicy pork gravy cooked in red masala and finished with fen - a traditional goan liquor 875
- **GOAN KING FISH CURRY / PRAWN CURRY**
  - poached fish and food 900/1000
- **GOAN PRAWN BALCHAO**
  - shrimps with sweet-spicy-sour brown onion and pickled spices 1000

TAJ AUTOGRAPH / SIGNATURE DISHES

- **PANEER KATHI ROLL**
  - char grilled cottage cheese wrap 675
- **COBB SALAD**
  - an american garden salad of chicken, bacon, lettuce, tomato, hard boiled egg, coriander with spring onion and buttermilk dressing 625
- **CHICKEN KATHI ROLL**
  - oven roasted chicken wrap 775

SOUPS, SALADS AND SANDWICHES

- **TOMATO AND RED PEPPER SOUP**
  - slow cooked plum tomato and red pepper soup 450
- **WILD MUSHROOM SOUP**
  - creamy mushroom soup 450
- **CALDO SINQUERIM**
  - homey goan seafood broth 550
- **TOM YUM CHICKEN**
  - traditional thai spiced clear soup 550
- **SALATA HORIATIKI**
  - classic greek salad with greens, vegetables, feta cheese and olives 625
- **SALADE NICOISE**
  - tuna, boiled egg, potato, green beans, tomatoes and french vinaigrette 625
- **POACHED PRAWN, YOUNG SPROUT SALAD WITH COCONUT FLAKES**
  - poached bay prawns, sprouts and coconut with lemon olive oil 625
- **MEDITERRANEAN VEGETABLE BURGER**
  - with vegetable, chickpeas, cottage cheese and parsley 650
- **AGUADA VEG CLUB SANDWICH**
  - choice of grilled vegetables, artichoke, lettuce, tomato, pineapple and mayonnaise in a triple decker of white or brown toast 725
- **DESIGN YOUR OWN SANDWICH**
  - plain, grilled or toasted, choice of bread - white, brown or multigrain your choice of filling chicken and cheese, sautéed bell pepper and mushroom or bacon, lettuce and tomato 650/750
- **SIMPLY BURGER**
  - chicken or tenderloin with bacon or fried egg, cheese, sautéed onion, grilled peppers and mustard mayonnaise 650/750
- **CHICKEN TIKKA SANDWICH IN FOCACCIA**
  - spicy roasted chicken sandwich 700
- **AGUADA NON VEG CLUB SANDWICH**
  - choice of chicken or tina with bacon, lettuce, tomato, fried egg and mayonnaise in a triple decker of white or brown toast 750

\* NON VEGETARIAN  \* VEGETARIAN INFORM OUR ASSOCIATES IF YOU ARE ALLERGIC TO ANY INGREDIENTS ALL PRICES ARE EXCLUSIVE OF APPLICABLE GOVERNMENT TAXES
## APPETISERS
(11.30 TO 23.30)
- **THREE LAYERED LOADED NACHOS** accompanied with sour cream and salsa verde **550**
- **VEGETABLE SPRING ROLL** crispy fried shredded vegetable wrap **550**
- **POTU SAMOSA** Indian savoury snack filled with tangy potato served with tamarind and mint chutney **550**
- **VEGETABLE PAKORA** spiced gram flour batter fried seasoned vegetables, served with a tamarind and mint chutney **550**
- **TIRANGA PANEER TIKKA** chunks of cottage cheese with a layer of mint, tomato, tamarind chutney and finished in a clay oven **675**
- **VEGETABLE SHIKAMPURI KEBAB** vegetables and lentil patties, accompanied with mint chutney **675**
- **GARLIC PEPPER BLACK BEAN CHICKEN SATAY** tender chicken morsels with oriental spices **675**
- **TANDOORI MURG** spring chicken roasted in a clay oven and spiked with Indian spices **875**
- **LASOONI MAHI TIKKA** garlic flavoured fish chunks cooked in a clay oven **875**
- **MURG ANGARA OR MALAI TIKKA** chicken morsels marinated with hung curd and Indian spices or cardamom flavoured rich cream cooked in a clay oven **875**
- **MUTTON SEEKH KEBAB** minced lamb skewered and cooked in a clay oven **875**

## INTERNATIONAL SELECTION
(11.30 TO 23.30)
- **GRILLED VEGETABLE TOWER ON MUSHROOM POLENTA** served with saffron marine 775
- **VEGETABLE A-LA-PRINCESS** grated assorted vegetables in a creamy base on a bed of spinach with spiced walnuts and olives 775
- **GRILLED PRIME TENDERLOIN STEAK** served with mashed potatoes and grilled bell peppers 975
- **SPINACH AND FETA STUFFED GRILLED CHICKEN BREAST** served with fondant potatoes and herb sauced vegetables 975
- **GRILLED SEA BASS** served with fondant potatoes and tomato butter sauce 1100
- **GRILLED WHOLE POMFRET** served with citrus mash and balsamic glazed vegetables 1250
- **PISTACHIO CRUSTED NEWZEALAND LAMB RACK** served with grilled polenta and mixed greens 1750
- **CHIMICHURRI MARINATED GRILLED TIGER PRAWNS** served with peas mash and garlic infused vegetables 1750
- **GRILLED LOBSTER TAIL** served with herb tossed vegetables and cheesy mashed potato 2200

## ORIENTAL SELECTION
(11.30 TO 23.30)
- **PHAD PHAK** stir fried assorted vegetables **775**
- **BELLPEPPER, ZUCCHINI AND BABY CORN** in SICHUAN SAUCE 875
- **THAI RED CURRY / THAI GREEN CURRY - CHICKEN** 875
- **RICE / NOODLE** vegetable fried rice / egg fried rice / chicken fried rice / prawn fried rice / vegetable hakka noodles / egg hakka noodles / chicken hakka noodles 575
- **SLICED FISH IN CHILLI GARLIC SOYA** 875
- **DICED CHICKEN CHILLI BLACK BEAN** 875
- **KING PRAWNS IN HOT GARLIC SAUCE** 1000

## INDIAN SELECTION
(11.30 TO 23.30)
- **PALAK PANEER / PANEER METHI MAKHNI** cottage cheese cooked to your choice **775**
- **SUBZ MILONI TARKARI** mixed vegetables tempered with onion seeds and indian spices **775**
- **DAL MAKHNI** known for its generous portion of cream, this treasured staple dish of the north consists of whole black lentils slow cooked in a clay oven 775
- **GOBHI ALOO HARA PYAZ** cauliflower and potato tossed with a hint of ginger **775**
- **DUM KA MURG** succulent chicken morsels simmered in rich cashew, coconut and yoghurt flavoured gravy **875**
- **MUTTON ROGANJOSH** chunks of mutton stewed in Indian spices **900**
- **GOSHT SAAGWALA** mutton cooked along with garlic flavoured spinach **900**

## SIDES
- **INDIAN BREADS** 225
  - **RAITA** 300
- **STEAMED RICE/GOAN BROWN RICE** 300
- **KULCHA / CHEESE GARLIC NAAN / PARATHA** 300
- **GARLIC BREAD** 425
- **FRENCH FRIES** 425
- **POTATO WEDGES** 425
- **CURD RICE** 425

## DESSERTS
- **PASSION FRUIT CHEESE CAKE** ginger based passion fruit cheese cake accompanied with expresso ice cream 475
- **KOKUM PANNA COTA** traditional panna cota inspired with kokum (SUGAR FREE) 475
- **EXOTIC CUT FRUIT PLATTER** 475
- **MATKA KULFI** a traditional indian dessert served in a clay pot 475
- **ANGORI RABDI** cottage cheese dumplings in a saffron flavoured milk reduction 475
- **PISTA GULAB JAMUN** soft milky deep fried dumplings filled with pista 475
- **CHOICE OF ANY ICE CREAM** vanilla, strawberry, alphonso mango, butterscotch, coffee or coconut 475
- **VANILLA CREME BRULEE WITH PISTACHIO BISCOTTI** a rich creamy custard with a layer of hard caramel (SUGAR FREE) 475
- **SLOW BAKED CHOCOLATE CAKE** slow cooked flourless chocolate cake with wild berry compote 475
- **HONEY MAPLE NUT PIE** maple flavoured slow baked nutty pie served with caramel sauce 475
- **WHITE CHOCOLATE & CHERRY TERRINE** cherry infused white chocolate mousse served with fresh cherry compote 475
- **GOAN SWEET PLATTER** a slice of beonica, dodol, panjade and boce, served with coconut ice cream 475

## BEVERAGES
- **COFFEE** freshly brewed, cappuccino, espresso or decaffeinated 250
- **TEA** darjeeling, assam, herbal and flavored 250
- **BOURNVITA / HORLICKS / HOT CHOCOLATE** 250
- **SEASONAL FRESH JUICES** orange, sweet lime, watermelon, pineapple, lemon grass (karela), tomato, cucumber, beetroot, celery or carrot 275
- **COLD COFFEE** with or without ice cream 275
- **CHOICE OF MILK SHAKES** vanilla, strawberry, mango or banana 275
- **TENDER COCONUT WATER** 275
- **LASSI OR BUTTER MILK (CHAAS)** served plain, sweet or salted 275
- **HERITAGE GOAN LASSI** flavoured with local fruit from caked kokum 275
- **JAL JEERA** non alcoholic aperatif with cumin, lemon and mint 275

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